

# Idell Pacocha

idell.pacocha61@gmail.com | 855-621-2752 x917 | Travonburgh, Pitcairn Islands | [https://linkedin.com/in/Idell\\_Pacocha83](https://linkedin.com/in/Idell_Pacocha83)

## TECHNICAL SKILLS

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### Cuisine Styles

Plant-based • Mediterranean • Pastry

### Kitchen Skills

Plating • Butchery

### Operations

HACCP • Catering • Event Planning

### Soft Skills

Quality Control • Time Management • Team Leadership

## SUMMARY

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Chef with a track record building high-impact solutions and improving retention.

## EXPERIENCE

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### Private Chef — Rowe, Carter and Ullrich (2017 - 2023)

- Maintained food cost under 21% with vendor negotiations and waste controls.
- Designed seasonal menu increasing revenue by 6% through optimized dish pricing.
- Catered private events for up to 115 guests with 95%+ client satisfaction.
- Managed kitchen of 25 staff, implementing cross-training and reducing labor overtime.

### Pastry Chef — Weimann and Sons (2023 - Present)

- Designed seasonal menu increasing revenue by 38% through optimized dish pricing.
- Managed kitchen of 24 staff, implementing cross-training and reducing labor overtime.
- Maintained food cost under 30% with vendor negotiations and waste controls.
- Catered private events for up to 79 guests with 95%+ client satisfaction.

## PROJECTS

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**inflammatio ceno** - Programmable optimal ability

**peccatus** - Automated radical forecast <https://salty-harp.net/>

**umquam** - Seamless discrete analyzer

## EDUCATION

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B.A. Hospitality Management, Smitham, Zemlak and Graham College (2024)

## CERTIFICATIONS

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- Food Safety Manager